

## Hor Mok Pla - Thai Steamed Fish Curry Custard



Buy ingredient for this recipes; red curry paste \$1.60, coconut cream \$1.30, Kaffir lime leaves 10 leave \$ 2, chicken powder \$ 6.50 , soy sauce \$ 2.30, oyster sauce \$ 3.60, fish sauce\$2.10.red chili 50 g \$ 2

### Ingredients

**Serves: 4**

500 g boneless, skinless fish fillet, cubed  
1tablespoon red curry paste  
1 egg,  
1 cups coconut cream,  
1-2 teaspoons palm sugar  
1 tablespoons fish sauce  
1 tablespoon Soy sauce  
1 tablespoon chicken powder  
1 tablespoon oyster sauce  
1 cup Thai sweet basil leaves  
5 kaffir lime leaves, finely julienned (half for garnish)  
2 large red chili peppers, deseeded and julienned (for garnish)  
Prepared banana leaf cups or any cup for the fish custard

### Preparation method

Prep: **10 minutes** | Cook: **15 minutes**

1. Place the fish cubes, the egg, red curry paste, palm sugar, soy sauce, oyster sauce, fish powder and fish sauce into the bowl and mixed.
2. Add coconut cream and add half the julienned kaffir lime leaves to the mixture.
3. Distribute the Thai sweet basil leaves evenly along the bottom of each banana leaf cup then fill each cup with the prepared mixture.
4. Heat one cup of coconut cream with the rice flour in a saucepan until it thickens. Spoon over the contents of each cup and garnish with the rest of the kaffir lime leaves and the julienned red chili peppers.
5. Place cups in the steamer and steam until done (usually ten minutes).

Serve either hot or at room temperature with rice.